

Application *for exemption from permit*

This application is based on WAC 246-215-191 (Rules and Regulations of the State Board of Health for Food Service)

Office use only:

- ☐ Approved by _____
Date _____
- ☐ Denied
- ☐ Plans and specifications

Food items that may be exempted from permit:

- **Popcorn** (including kettle corn)
- **Cotton candy**
- **Dried herbs and spices** (if processed in an approved facility)
- **Machine-crushed ice drinks** (if made with nonpotentially hazardous ingredients and ice from an approved source)
- **Corn on the cob**
- **Whole roasted peppers** (if roasted for immediate service)
- **Roasted nuts** (including candy-coated)
- **Deep-fried pork skins** (if made with pork skins from a food processing plant)
- **Caramel apples**
- **Chocolate-dipped ice cream bars** (if made with commercially packaged ice cream bars)
- **Chocolate-dipped bananas** (if made with bananas peeled and frozen in an approved facility)
- **Sliced fruits and vegetables for sampling** (if used for individual samples of nonpotentially hazardous produce)

Chelan Douglas Health District

200 Valley Mall Pkwy.
E. Wenatchee, WA 98802
(509)886-6450
fax (509)886-6449
www.cdhd.wa.gov

Applicant and Event Information:

Applicant Name _____ Daytime Contact Phone _____

Business Name, if applicable _____

Mailing Address _____ City, State, Zip _____

Event Location _____ Date of Event _____

Food Items, check all that apply:

- | | |
|---|--|
| <input type="checkbox"/> Popcorn | <input type="checkbox"/> Roasted nuts |
| <input type="checkbox"/> Cotton candy | <input type="checkbox"/> Pork skins |
| <input type="checkbox"/> Herbs and spices | <input type="checkbox"/> Caramel apples |
| <input type="checkbox"/> Iced drinks | <input type="checkbox"/> Chocolate-dipped ice cream bars |
| <input type="checkbox"/> Corn on the cob | <input type="checkbox"/> Chocolate-dipped bananas |
| <input type="checkbox"/> Whole peppers | <input type="checkbox"/> Fruit and vegetable samples |

Food Safety Requirements:

Food handlers are required to make sure that food safety rules are followed.

Read the statements below and mark Yes (Y), No (N), or Not Applicable (N/A).

Y N N/A

- ☐ ☐ ☐ 1. At least one person in the booth will have a valid **Washington State Food Worker Card**.
- ☐ ☐ ☐ 2. You will **enforce an illness and handwashing policy** and provide a handwashing facility during food preparation.
- ☐ ☐ ☐ 3. You will provide **water, ice and food from approved sources**. Home storage or preparation is not allowed.
- ☐ ☐ ☐ 4. You will use approved barriers including utensils, paper wraps, and gloves (which must be changed when contaminated, ripped, or after changing tasks) to **prevent Bare Hand Contact** with all ready-to-eat foods.
- ☐ ☐ ☐ 5. You will make sure that your employees have accessible restrooms. All **employees must wash their hands** after using the restroom.
- ☐ ☐ ☐ 6. You will provide an adequate number of clean utensils or a 3 basin dish-wash facility. All **utensils will be washed** in hot, soapy water (basin 1), rinsed in clean water (basin 2), sanitized (basin 3), and *air dried* before use.
- ☐ ☐ ☐ 7. You will store all food, ice and single-service products off the ground and **away from sources of contamination**. You will only use food-grade containers for food storage and transport.
- ☐ ☐ ☐ 8. You will make sure **all food-contact surfaces are sanitized** prior to, and during, food preparation.

After receiving your application, an inspector will review your plan with you. You may be asked to provide additional information. Once the application is approved, NO changes may be made without approval from this department.

Signature of Applicant _____

Date _____

Signature of Regulatory Authority _____ Date _____

Foods That Do *Not* Require An Application For Exemption

If you ONLY want to serve foods listed on this side of the page, an application is not required, but other applicable federal, state and local laws must be followed. Do not complete and return the application on the other side of this page.

If your food service includes items listed on the other side of this page, complete and return the application.

- Commercially prepackaged, non-PHF*.
- Non-PHF, non-ready-to-eat, minimally cut, unprocessed fruits and vegetables
- Food licensed and regulated by WSDA** or USDA***
- Commercially-produced, ready-to-eat, non-PHF (such as premixed soda pop, powdered creamer, pretzels, cookies, doughnuts, cake, or meat jerky), served without direct hand contact, limited portioning, sanitary single-use articles only
- Non-PH hot beverages (such as coffee, hot tea, or hot apple cider) served directly into sanitary single-service articles
- Bulk, dry, non-ready-to-eat non-PHF (such as dry beans, raw dry grains, in-shell nuts, coffee beans, tea leaves, or herbs for tea)
- Non-PHF baked goods offered for sale or service by a nonprofit organization operating for religious, charitable, or educational purposes
- Non-ready-to-eat (except baked goods), non-PHF, donated to a donated food distributing organization (i.e. food bank)
- Commercially produced and pre-packaged frozen confections
- Non-commercial potlucks in which people attending are expected to bring food to share and there is no charge for food or beverage
- Food at a private event (a private gathering restricted to members and guests of members of a family, organization, or club; where the event is not open to the general public, and where food is provided without compensation)
- Catered or home-delivered food taken to a private home

* PHF - Potentially hazardous food (a food of animal origin, food of plant origin that is heat-treated, raw seed sprouts; cut melons, fresh herb-in-oil mixtures and garlic-in-oil mixtures unless modified as required, and all other food that requires temperature control because it is capable of supporting: (1) the rapid and progressive growth of infectious or toxigenic microorganisms; (2) the growth and toxin production of *Clostridium botulinum*; or (3) in raw shell eggs, the growth of *Salmonella* Enteritidis.

** WSDA - Washington State Department of Agriculture

*** USDA - United States Department of Agriculture

Taken from §1-201.10(36)(c), 8-301.12 and 1.201.10 of the Washington State Retail Food Code Working Document @ www.doh.wa.gov/ehp/sf/food/FoodRuleMain.htm